

Technical sheet

LANGHE ARNEIS DOC “LE MARGHERITE”

Area of origin

Langhe hills

Grape variety

100% Arneis

Vinification and ageing

Gentle and delicate grape pressing, followed by settling of the must obtained. Temperature- controlled fermentation in stainless steel tanks. The wine is left on its fine lees for about 3 months and successively bottled.

Color

Straw yellow with greenish reflections

Perfume

Intense, fresh with citrus notes and sensations of aromatic herbs.

Flavor

Balanced, fresh, with good acidity and sapid feeling.

Le Margherite

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

ARNEIS



AGRICOLA
Branco